WINE BY THE GLASS
7.50

Cooper’s Hawk Lux & International
WINE BY THE GLASS
9.50

WINE SPECIALTY DRINKS
7.50

SANGRIA
Classic Red · White · Peach · Raspberry · Passion Fruit

COOPER’S HAWK BELLINI
Blood Orange Purée, Grand Marnier, Sparkling Moscato

CHAMPAGNE COCKTAIL
Blanc de Blanc, Rémy Martin VSOP, Bitters, Lemon Peel

COOPER’S HAWK MIMOSA
Fresh-Squeezed Orange Juice, Sparkling Moscato

SELECT COCKTAILS
9.50

ISLAND MOJITO
Malibu Rum, Mint, Passion Fruit, Lime

DANA’S PINEAPPLETINI
Tito’s Handmade Vodka, Malibu Rum, Pineapple Juice, Sparkling Wine

COOPER’S HAWK MARGARITA
Cazadores Reposado Tequila, Cointreau, Sour, Passion Fruit, Sparkling Wine

BIN 61 SOUR
Woodford Reserve Bourbon, Lemon Sour, Nightjar

AMERICAN MULE
Tito’s Handmade Vodka, Lime, Ginger Beer, Mint, Candied Ginger

CLASSIC COSMOPOLITAN
Absolut Citron, Cointreau, Sour, Cranberry Juice

Cooper’s Hawk Favorites
APPETIZERS

DRUNKEN SHRIMP GF
Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce, Fresh Guacamole 13.00

CHICKEN POTSTICKERS
Sweet and Spicy Mustard, Ginger Soy Sauce 9.00

HOUSE-MADE MEATBALLS
Rich Tomato Sauce, Burrata Dolce, Basil, Extra Virgin Olive Oil, Polenta Crostini 12.00

CRISPY BRUSSELS SPROUTS
Cashews, Mint, Sweet Thai Chili, Sesame-Sriracha Aioli 11.00

CLASSIC TOMATO BRUSCHETTA
Burrata, Basil, Extra Virgin Olive Oil, Balsamic Glaze 9.00

OVER THE BORDER EGG ROLLS
House-Made with Southwest Chicken, Corn, Black Beans, Cilantro, and Cheese; Tomatillo Salsa, Cilantro Ranch, and Cashew Dipping Sauces 12.00

SOUP

CRAB & LOBSTER BISQUE
Cup 5.00 | Bowl 7.00

TORTILLA SOUP
Cup 5.00 | Bowl 7.00

FLATBREAD

ROASTED VEGETABLE & GOAT CHEESE
Mozzarella, Roasted Grape Tomatoes, Pesto, Basil, Balsamic Glaze 9.00

CAPRESE
Ripe Tomato, Mozzarella, Red Onion, Pesto, Basil, Balsamic Glaze 9.00

ITALIAN SAUSAGE & WHIPPED BURRATA
Giardiniera, Pesto, Mozzarella, Grated Parmesan 9.00

CARNE ASADA
Sliced Skirt Steak, Pesto, Mozzarella, Roasted Chili Sauce, Onion, Cilantro 11.00

Cooper’s Hawk Favorites | Vegetarian | GF Gluten-Free

Please inform your server of any allergy or dietary restrictions as menu items can contain unlisted ingredients.

*Consumer Advisory: The Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.*